



GREELEY, CO (June 28, 2009) – On June 24, 2009, JBS Swift Beef Company of Greeley, Colorado, in cooperation with the U.S. Department of Agriculture, conducted a voluntary recall of 41,280 pounds of whole muscle cut beef products that may have been contaminated with E. coli O157:H7 bacteria. Today, after consultation with the USDA and thorough review of our internal records, we are voluntarily expanding our recall to cover an additional 380,000 pounds of specific products produced on April 21, 2009.

While the product was distributed as whole muscle cuts, some of this product was likely further processed through trimming and grinding into ground beef by our customers. According to USDA, some of this ground product might have been associated with illness.

The whole muscle cuts subject to the recall were produced at JBS Swift Beef Company's facility in Greeley, Colorado, USDA EST. 969, on April 21, 2009, and distributed nationally and internationally. The list of whole muscle cut beef products subject to the recall is available on the USDA's Food Safety and Inspection Service website at http://www.fsis.usda.gov/Fsis_Recalls/index.asp.

Each of our customers will be personally informed of this recall by phone. In addition, each customer will receive a more detailed letter which further describes our recall process.

"We continue to work closely with the USDA to ensure that product is removed from the marketplace and the recall is completed successfully," said Chandler Keys, JBS Spokesperson. "It is important for consumers to note that the recalled product from the date in question was sold by JBS as whole muscle cuts, not as ground beef. The ground beef that might have been associated with illness was produced by other companies who often do not use the antimicrobial intervention steps we employ in our facility to reduce the risk of the beef products. Nevertheless, we have agreed to expand our recall of whole muscle cuts out of an abundance of caution for consumers."

Consumers who may be concerned about beef they purchased recently should contact their local retailer to determine if it is part of the recall. Consumers with questions may contact the JBS Consumer Hotline at (800) 685-6328, option 1. Media with questions about the recall should contact company spokesperson Chandler Keys at 800-685-6328, option 3.

Ground beef should be cooked to a high enough temperature to kill harmful bacteria (at least 160 degrees F.). The best way to be sure ground beef is properly cooked is to use an accurate food thermometer. For more information on this recall, visit USDA's FSIS recall webpage at http://www.fsis.usda.gov/Fsis_Recalls/index.asp. For more information about food safety, visit the USDA's Food Safety and Inspection Service web site, www.fsis.usda.gov, or the centers for Disease Control and Prevention web site, www.cdc.gov.